

The Kalifornski

Srećan Božić I Srećna Nova Godina

Merry Christmas and Happy New Year



*Čestit Božić
Srećna Nova Godina*

Buon Natale e Anno Nuovo

Frohliche Weihnachten und ein glückliches

Boas Festas e um Feliz Ano Novo

Feliz Navidad y Próspero Año Nuevo



NEWSLETTER OF THE SLAVIC-AMERICAN CULTURAL ORGANIZATION, INC.
P.O. Box 226, Watsonville, California 95077
(A NON-PROFIT, NON-RELIGIOUS, & NON-POLITICAL ORGANIZATION)

EDITORS:
Agnes Gospodnetić Mifsud
Nina Matulich



Winter 2006



PRESIDENT'S MESSAGE

A total of 161 people were served at the "Pot Roast and Macaroni Dinner" held on Saturday, October 21, 2006. This was another great dinner served by Pete Kovacich and crew. Thanks to all who attended and to the tireless helpers: Nina Matulich for reservations, Jo Puhera for cake serving, Helen Ukestad for raffle tickets, Agnes Mifsud for drink tickets and table decorations. And thanks to the popular bartenders Steve Zupan and John Vodanovich.

Thank You,

STEVE BELICK

S.A.C.O. OFFICERS

PRESIDENT - Steve Belick - 662-3859

VICE-PRESIDENT - Peter Kovacich - 724-0071

TREASURER - Jo Franich-Puhera - 724-8930

RECORDING SECRETARY - Linda Wathen-Espejo - 724-2892

FINANCIAL/CORRESPONDING SECRETARY - Nina Matulich - 724-7971



To everyone from the S.A.C.O. Officers & Kalifornski Editors

MAY HAPPINESS BE YOURS THROUGHOUT THE
HOLIDAYS AND THE COMING YEAR!



REMINDER:

Your Slavic American Cultural Organization
Annual Dues Are Now Due (Jan. 2007)



Single \$12.00

Family \$18.00

Please make check payable to S.A.C.O. and mail to:

S.A.C.O.

P.O. Box 226

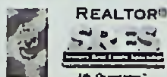
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THANK YOU!

Nina Matulich



KATIE ALAGA-SMITH



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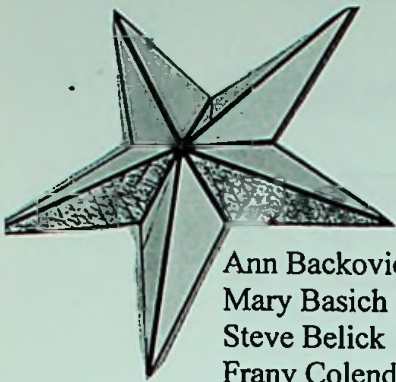
E-MAIL: KSMITH@DAVIDLYNG.COM

WWW.KATIEALAGA-SMITH.COM



I look forward to the newsletter!
Good Work!

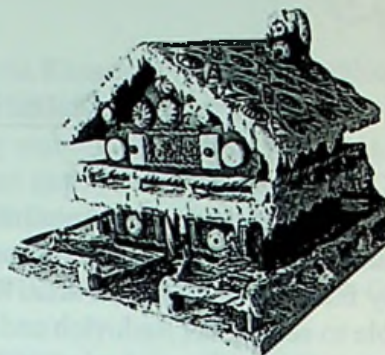
KATIE ALAGA-SMITH



Ann Backovich
Mary Basich
Steve Belick
Frany Colendich
Teresa Del Piero
Judy Eiskamp
Carol Harris
Geri Hrepich
Betty Jones
Mary Lipanovich

DESSERTS

Nina Matulich
Agnes Mifsud
Ann Moresco
Cathy Moresco
Lillian Nielsen
Frances Osorio
Jo Puhera
S.A.C.O.
Patricia Solano
Slavica Zalac



RAFFLE PRIZES

Steve Belick
Betty Bobeda
Frank Castagnola
Ruth Fiorovich
Barbara Guinn
Frank Harris
Tony Hrepich
Betty Jones
Chris Justus
Tony Lipanovich
Antoinette Lukrich
Nina Matulich
Agnes Mifsud(2)

Ethlyn Miller
Cathy Moresco
Frances Osorio
Mary Pilo
S.A.C.O.
Marcie Secondo
Jan & Dale Skillicorn
Patricia Solano
Ann Soldo
John Vodanovich(2)
Jacqueline Zadravec
Steve Zupan



HVALA PUNO (THANK YOU VERY MUCH)
to everyone who so generously furnished us with the delicious desserts
and terrific prizes on Oct. 21, 2006.

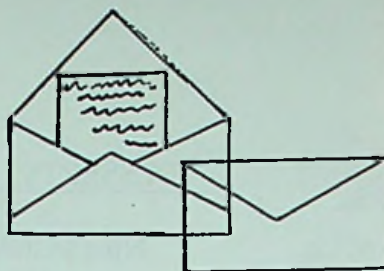
NINA MATULICH

IN MEMORIUM

Barney M. Perovich
92 years, Nov.26, 2006 – Watsonville



CORRESPONDENCE



S.A.C.O. Organization:

My how I did enjoy the Autumn flyer! The articles from the Doblars and Banovac Families were so very interesting. My mother being born on the Island of Brač and my father of the Konavle area, love hearing about the areas. I was pleased they were able to see Rafael Radovich and that he is able to be with family. I'm proud to be a S.A.C.O. member and miss not being able to attend the wonderful dinners prepared by Pete and mother Luci and crew. My health keeps me away, but its great to keep in touch. The committee surely keeps things in good shape, thanks to them, and thank you dear friend Nina for keeping in touch and caring.

Most Sincerely,
Polly Pokovich Patrone

Dear Nina,

I wanted to say thank you to Anne Lukrich Dobler for her "Trip of a Lifetime" article in the Kalifornski. I especially enjoyed reminiscing with her travels to the Konavle Valley where Babe Brautovich Hill, her sister Rosalyn Brautovich Meidl and I traveled in 1980. The country was beautiful then and it sounds even lovelier now. The hospitality of the people was so overwhelming. Anne's sharing of her trip was very well done and most enjoyable!

And to Ann Banovac Moresco, a big thank you for sharing your travels also. Some of the sites you visited were not familiar to me but most interesting. Cavtat and Cilipi were wonderful when we visited there and how nice that you were able to visit with Rafael Radovich in Cilipi.

Thank you both for the armchair traveling! It was most enjoyable!

Patricia Gospodnetich Solano

QUESTION & ANSWER:

My husband and I would like to go to Croatia for the second time. Can you suggest roads less taken? Ridgefield, Connecticut

How about the roads and waterways? If, like most visitors, you've already gone to Dubrovnik, head to the 13 Elafiti Islands, only three of which are inhabited. With ferries departing the city frequently, day-trips are a breeze. You can also sail or drive north to the cities of Split, home to Diocletian's Palace, and Trogir and Zadar, which have spectacular ruins. On the Istrian peninsula, in the far north, the towns of Pula and Rovinj are known for their monuments and beaches. If you really want to avoid other travelers, visit Sibenik-Knin County, where Krka National Park, in the interior, has seven cascades that drop a total of 800 feet. While Korcula and Hvar are perhaps Croatia's best-known islands, the country has more than 1,000.

Submitted by: Nina Matulich – Nov. 2006 issue of Conde Nast Traveler Magazine



BAKING TREATS!



In the late 1800's, a group of Croatian immigrants came to Kansas City, Kansas settling in the strawberry "Patch". A flood in 1903 provided the impetus to move upground to the "Hill" known as "Strawberry Hill". This community was enriched by the customs, beliefs and proud heritage of its people. Along with them came their traditional bread known as Povitica (swirled bread). We at Strawberry Hill Povitica Co. continue the tradition as we carefully prepare each loaf in the Croatian manner: hand-made, hand-rolled and patiently baked to perfection.

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Holiday Recipes

Krustule

2 eggs

¼c sugar

2½ tablespoons brandy

2½ tablespoons melted butter

¼ teaspoon salt

½ teaspoon lemon peel

In a large bowl, beat eggs and sugar until a lemon color. Mix in by hand brandy & melted butter, salt, and lemon peel.

Gradually stir in 1½ cups flour. Turn dough out onto a flour-coated board. Knead dough until it forms a smooth ball. Wrap in foil and let rest 30 minutes.

Working with 1/3 of the dough at a time, roll on well-floured board to a paper-thin sheet. — With a pastry wheel or knife, cut dough into 1 x 6-inch strips; tie strips into loose knots.

In a deep skillet, heat one inch of salad oil to 360° on a deep-fat frying thermometer. Add several of the 'bow-knots' and fry, turning once, until golden brown. Drain on paper towels. When cool, sprinkle with powdered sugar.

Persurate

1 cup flour

1/3 cup sugar

1 level tablespoon baking powder

Pinch of salt

3 tablespoons ground walnuts

3 tablespoons chopped apple (no peeling)

1 level tablespoon orange peel

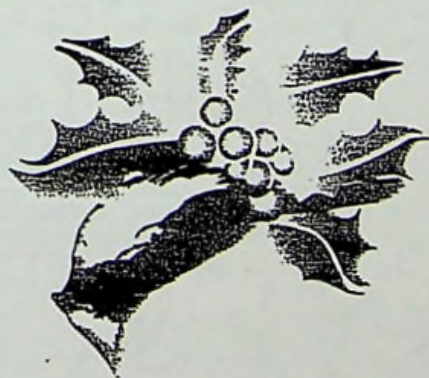
¼ cup seedless raisins

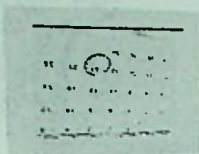
¼ teaspoon each of: cinnamon, nutmeg & allspice

1 tablespoons brandy

1 tablespoon whiskey

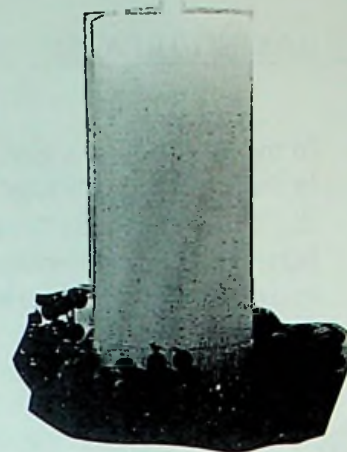
Mix all by hand and add enough warm water to blend for a consistency to fry. Mix well. Drop by teaspoons-full in hot deep oil. Turn each while frying. Remove when brown. Cool well and sprinkle lightly with sugar.





COMING EVENTS - 2007

April 14, 2007 - Saturday - Rack of Lamb
July 8, 2007 - Sunday - BBQ Corralitas Padre Park
October 20, 2007 - Saturday - Dinner
December 15, 2007 - Saturday - Christmas Pork Dinner



ORDINATION

Emila Derpich, her three sons, Bob & Helen Zelendich(aunt & uncle) traveled to Rome for the ordination of her son, Nikola Derpich. He was ordained by the Archbishop Nikola Eterović which is from the Island of Brač – Pucisca, and is the uncle of Franka Derpich Colendich and Lena Derpich Edelmaier.

WORLD CUP



Olympic silver medalist, Ivica Kostelić of Croatia won a super-combi Sunday for his first World Cup victory in three years which was held in Reiteralm, Austria. Kostelić capitalized on a nearly perfect slalom run to finish in 2 minutes.



Sunday paper, 12/10/06

DID YOU KNOW?

At the Corralitos Market & Sausage Co. in Corralitos, there is a section of Croatian products you can purchase which is all imported from Croatia. Be sure to stop in and take a look, they have a lot of terrific items. ENJOY!

Also, another stop you can make is to Andy's Orchard Country Store in Morgan Hill 1615 Half Road (www.AndysOrchard.com) which also carry Croatian items. ENJOY! The store is operated by Andy Mariani, which he came over from Vis, Croatia.





This past summer I traveled back home to the island of Brač, Croatia to attend my first traditionally Croatian wedding. It was apparent to me the moment I found out my niece was planning to get married that her wedding would be over the top with Croatian traditions, music, food and plenty of guests.

Before her wedding day came, my family had to educate me on the traditions that were going to take place and what to expect for the occasion. The festivities actually begin even before the wedding day. In the days before the wedding, family, friends and neighbors brought over to each of the bride and groom's houses a huge variety of platters of pastries and many different cakes. The platters filled the kitchen and dining room and it seemed that every time I walked into the house, another cake had been delivered! With each delivery it is traditional for the family to have a drink or coffee and some appetizers with the visiting guest. These were all for the reception after the wedding and were to be shared with the guests and there were literally hundreds of pastries so each guest was invited to take home a box of pastries from the wedding. On the night before the wedding day, the groom and his friends arrived to serenade the bride-to-be.

My family informed me that on the wedding day, everyone that is from the groom's side of the family and his friends that are guests at the wedding first go to the groom's house. At the groom's house the celebration begins with an accordion player there to greet them and lots of wine, cheese and pršut are served by his family. To think that then after this pre-party the wedding would begin was a mistake on my part because apparently then they travel through the town to the bride's house and meet up with her family and guests and enjoy more appetizers and singing. Once the groom is at the bride's house, he goes to the door and asks for the bride to come out. Some of her friends play a trick on the groom and go out when he calls for the bride. He keeps calling until she comes out and they sing and socialize with everyone and then move on to the church ceremony.

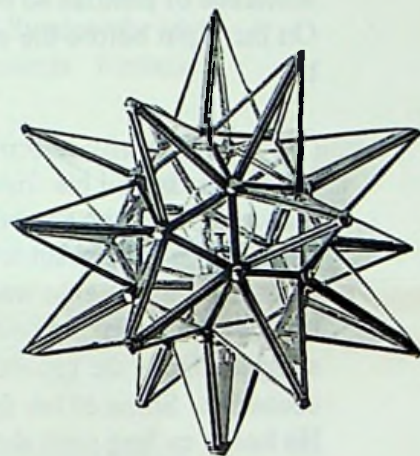
The next step is for the bride and groom to walk to the church leading their guests to the ceremony and on their way, the flower girls throw their flowers before the parade of people. Once I was in the church, I thought it was going to be similar to American wedding ceremonies. To my surprise it was quite the opposite. In the United States, couple getting married in the Catholic church typically have a mass focused on them and the ceremony is cheerful and uplifting. However, the wedding in Croatia seemed to be a more typical mass and did not give much attention to the bride and groom aside from the exchange of vows and rings.

After the wedding mass, all of the guests proceed to the reception with the newly married couple. I was not surprised to see that the reception was not in the same tradition as American weddings. Before everyone could get inside the building and sit down, everyone had started dancing and singing again. Once all of the guests settled down and got to their seats, we had more appetizers and then followed more dancing. Between the various dinner courses, there was more singing and dancing. As you can see the night was repetitious with eating and dancing and then more eating and dancing. Various Croatian specialties were served such as marinated octopus salad, braised meats, risotto and roasted lamb. It amazed me to see how much life and energy all of the guests had in them regardless of their age because the party did not end until 4:30 a.m. the next morning. Some similarities to American wedding I did notice were that the

bride still threw her bouquet of flowers, and also the couple cuts the wedding cake together and in Croatia the couple breaks the krokanat together, which is an elaborate tiered desert made out of brittle made from nuts and sugar. Breaking the krokanat is definitely a big production that requires a man's muscle. I enjoyed eating this along with all of the other desserts at the end of the evening. Being part of a traditional Croatian wedding was an exciting and memorable learning experience.



Submitted by:
Franka Derpich Colendich



BIT OF INFO

In the August 2006 issue of Travel&Leisure – World's Best Awards, in the top five of Europe's Best Islands was Dalmatians, Croatia #4 and the Island of Hvar was rated separately. Also in the Travel&Leisure Reader's Find – a letter from Bronxville, N.J., Alex Lunney took the advice of his Croatian friend and stayed at the Grand Villa Argentina in Dubrovnik (www.gva.hr). The hotel recently restored the 1927 property and it is within walking distance of the city's historic center and has beautiful views of the Adriatic – and of Croatia's many beautiful islands. He also mentioned how the best part about the hotel is the outdoor salt water pool that lies just a few feet from the sea. "The pool is the best seat in the house" where you can hear the sound of water crashing into nearby coves, a magnificent view of the Old Town and its fortified walls.



CHRISTMAS TREES FROM CROATIA FOR THE VATICAN

The giving of a Christmas tree to the Holy Father and its installation on St. Peter's Square in Rome is a long-standing tradition in which, to date, many European countries have taken part. The act of donating has an extraordinary political and media dimension since it implies the coming to Rome of the highest authorities of the donor country. Croatia, just as the donor countries before her, donated a great 28-metre-tall tree for St. Peter's Square, as well as another thirty trees measuring from two to six metres, which adorn all the most important halls, state rooms and offices of the highest Vatican Church officials. The great tree for St. Peter's Square was chosen in the Golubinjak Park in Gorski Kotar. The ornaments on the great tree are traditionally Croatian, having been fashioned especially for the occasion by Croatian artists Dubravka Babić and Miroslav Sutej. Croatian ornaments also adorn the six-metre-tall tree in the Pope Paul VI Aula, a hall which the Pope holds general audiences in winter and where the famous Christmas concert is performed. The Embassy of the Republic of Croatia to the Holy See, initiator and organizer of the project, was proud of the Christmas in the heart of the Vatican, on St. Peter's Square is marked by Croatian symbols creating a Croatian ambience.

Dr. Franjo Zenko, Ambassador of the
Republic of Croatia to the Holy See
(Croatian Magazine)

CROATIAN CHRISTMAS TRADITIONS

"Heart of Croatia" is a gift celebrating custom and tradition where there are three givings. They are: giving of an apple; the age-old tradition of Licitarska Srca(gingerbread heart); the tradition of decorating with straw during the holidays. The heart(srca) is the most popular shape for gingerbread cakes. They are brightly decorated with sugar frosting, with a small mirror placed in the center. Typically, a message was usually attached which read, "Look into this mirror and you will see the person I love". Today, Licitarska Srca(Gingerbread Heart) are mostly used as Christmas tree ornaments.



Straw Wreath Tradition



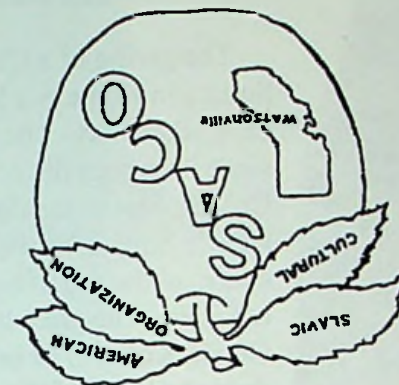
Licitarska Srca



Christmas Apple Ornament Tradition



DATED MATERIAL - Please Rush



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